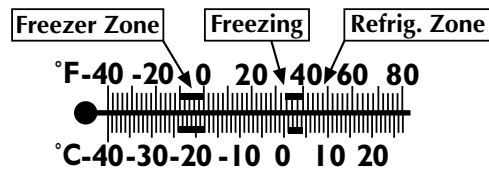




NSF Professional Refrigerator / Freezer THERMOMETER

FEATURES

- ◆ The FG80 is a professional, NSF listed, thermometer. It is designed to measure the temperature of refrigerators and freezers to assure that food is stored at the proper temperature for food quality and safety.
- ◆ Food will not keep as well, or as long, if it is not kept at the proper temperature. The correct temperature for a refrigerator is from 34° to 40°F (1 to 4.4°C.) Temperatures below 34°F will cause certain types of foods, such as lettuce, to wilt – while food stored above 40°F will not keep as long. The correct storage temperature for a freezer is below 0°F.



5 Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at the address listed to the right. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

Model FG80
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